

highland restaurant

includes lodge baked bread

2 courses \$59.00 per person

3 courses \$69.00 per person

5 course degustation \$90.00 per person

must be ordered by 8.30pm

degustation menu includes sorbet, espresso coffee and petite fours

entrée

chef's soup of the day

red wine poached egg,
brioche, marinated feta cheese, elderberry glaze

hot smoked trout*
blood orange jelly, confit beetroot, champagne foam

tempura freycinet oysters*
squid ink tapioca, green pea custard, capsicum salad

chicken* liver parfait cigar,
caramelized honey dip, citrus cream

roasted duck breast,
buttermilk crepe, julienne root vegetables, caramel sabayon

veal tenderloin*
bone marrow, herb crouton, bush pepper & red onion relish

mains

tasmanian root vegetable & shallot pie*
marcarpone cream, fruit chutney, herb salad

cashew crusted salmon fillet*
lime risotto, curried cauliflower, wattle seed mayonnaise

seafood casserole
green vegetables, lodge made garlic baguette

tasmanian wild rabbit saddle saltimbocca,
petit leg pie, artichoke, baby carrots, chai foam

rack of lamb*
sweet potato spaetzle, pea tendrils, ash coated goats cheese, sherry jus

venison primal*
roasted celeriac & pumpkin, spinach, game consommé

beef eye fillet*
purple gem potato gratin, mushroom duxelle, confit swede, diane sauce

**local produce*

please note cradle mountain lodge takes pride in using fresh, local produce where possible

side orders

green beans	\$7.50
sautéed brussels sprouts with pancetta	\$7.50
chef's vegetable selection	\$7.50
hand cut chips	\$7.50
house salad	\$7.50

desserts

chocolate soufflé with white chocolate jelly,
orange soya milk ice cream

lychee mousse with mango panna cotta,
raspberry black pepper caviar, cocoa & tonka bean ice cream

deconstructed black forest gateau,
dark chocolate cremoso with black cherry sorbet,
dry chocolate sponge, cherry sauce and whipped cream

warm slow cooked pear infused in vanilla & caramel,
almond foam & vanilla ice cream

apple & cinnamon strudel,
rum & raisin ice cream, tahitian vanilla sauce

trio of tasmanian cheese,
fresh grapes, lodge made saffron apple compote, crackers

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wines by the glass

tamar ridge riesling	tas	\$10.50	42 degrees pinot noir	tas	\$13.50
josef chromy 'pepik' chardonnay	tas	\$10.50	derwent estate pinot noir	tas	\$14.00
barringwood park chardonnay	tas	\$14.00	barringwood pinot noir	tas	\$15.00
pirie south pinot gris	tas	\$12.50	clarence house merlot	tas	\$12.50
pipers brook pinot gris	tas	\$14.00	tamar ridge merlot	tas	\$13.00
chartley estate sav blanc	tas	\$12.00	katnook cab sav	sa	\$13.00
josef chromy sav blanc	tas	\$13.50	peter lehmann shiraz	sa	\$13.00

sparkling & dessert wines by the glass

jansz n.v. rose	tas	\$13.50
barringwood blanc de blanc	tas	\$15.00
bird in hand n.v	sa	\$15.00
frogmore creek iced riesling	tas	\$11.00
josef chromy botrytis riesling	tas	\$11.00
de bortoli black noble	nsw	\$12.00